

A dessert with true holiday splendor, this vegan mincemeat recipe is a lusty delight with its full palette of pungent spices so typical of holiday desserts. You can make the dessert the day before and serve it warm by tucking the baking dish into a cold oven at 350 degrees (Gas Mark 4) for about 15 to 20 minutes. If the dessert has been sitting at room temperature, it could go into a preheated oven.

One unique feature of this holiday treat is the way the cobbler rests on the bottom of the baking dish at the start of the recipe, then, after baking, it appears at the top edges with the minced ingredients peering out from under a coverlet.

QUINCE MINCE COBBLER

Yield: 12 to 14 servings

Fruit and Spice Mixture

1 cup (240 ml) dried pitted prunes, diced
1 cup (240 ml) golden raisins
1 cup (240 ml) black raisins
1 cup (240 ml) Turkish dried apricots, diced
1 cup (240 ml) evaporated cane juice
1 cup (240 ml) apple juice or apple cider
2/3 cup (160 ml) pitted dates, diced
1/4 cup (60 ml) diced crystallized ginger
1/4 cup (60 ml) orange juice
1/4 cup (60 ml) brandy
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cardamom
1/8 teaspoon ground cloves

3 ripe quinces

Cobbler Batter

1 cup (240 ml) plus 2 tablespoons evaporated cane juice
3/4 cup (180 ml) whole wheat flour
3/4 cup (180 ml) all purpose flour
1 tablespoon baking powder

1 1/2 cups (360 ml) soymilk
1/2 cup (120 ml) organic canola oil

1. Preheat the oven to 350 degrees (Gas Mark 4) and oil the bottom and sides of a 9 x 13-inch (23 x 32.5 cm) glass baking dish with 1 tablespoon of organic canola oil.

2. To prepare the fruit and spice mixture, combine the prunes, golden and black raisins, apricots, evaporated cane juice, apple juice, dates, ginger, orange juice, brandy, nutmeg, cinnamon, cardamom, and cloves in a large bowl.
3. Wash and dry the quinces and peel the skins with a vegetable peeler. Use a firm chef's knife to cut the quinces in half, then into quarters. Remove the core and seeds with a firm paring knife. Cut the quinces into small dice and add them to the bowl with the fruits and spices and mix well.
4. To make the cobbler batter, combine the evaporated cane juice, whole wheat flour, all purpose flour, and baking powder in a medium size bowl and mix well. Add the soymilk and canola oil and stir them into the dry ingredients, mixing well to make a smooth batter.
5. Pour the cobbler batter into the prepared baking pan. Stir the quince, fruit, and spice mixture well, and spread it over over cobbler batter, distributing it evenly.
6. Bake in the preheated oven for 1 hour and 10 minutes. Remove and allow the cobbler to cool about an hour before serving.